

## BORROWED HUSBANDS

By  
MILDRED K. BARBOUR

## CHAPTER CXLIII—TEMPORIZING

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## Mary's Kitchen

## POTATO SOUPS

Just at the end of winter, potatoes are at their best. New potatoes are always high when they first come in and the old ones are soggy when cooked and wilted and shriveled and hard to eat.

But this vegetable is high in food value and must be included in the spring diet. Use it in soup for lunch and see how good it is.

## POTATO SOUP

Two cups thinly sliced potatoes, 1 onion, 1-2 cups celery, 1 cup milk, 2 tablespoons butter, 1 egg, 1 cup cold water and let stand 15 minutes. Drain. Slice onion. Put onion, potatoes and celery in a smooth sauce pan and pour over cold water to cover.

Let cook until the potatoes are soft. It will take about half an hour. There should be just enough water to prevent burning during cooking, but the water should be all boiled away when the potatoes are done.

Mash the potatoes slightly with a wire potato masher. Add milk and bring to boiling point. Do not let boil. Stir the egg into a cup and milk slightly with a fork. Do not beat. Stir egg into hot soup. Add butter, season with salt and pepper and serve at once.

This is a delicious and substantial potato soup. If you use two onions instead of one.

## CREAM OF POTATO SOUP

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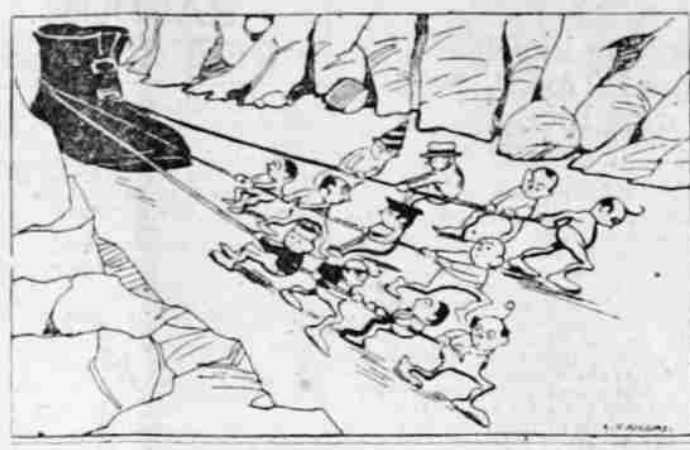
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## ADVENTURES OF THE TWINS

BY OLIVE ROBERTS BARTON



It took a dozen to each shoe.

## KIP GETS GOLOSSES

Kip, the Brownie, soon returned from the Sorcerer's Cave to the place where the Twins and Mr. Pim Pim were waiting for him in Brownland, down under the earth.

"Here are the goloshes," he announced proudly. "We found 'em." With a wave of his hand he indicated a crowd of Brownies dragging the shoes behind them, for they were so small, the Brownies were, that it took a dozen to each shoe.

"Oh, thank you ever so much," declared Nancy and Nick, too, said he was much obliged. You may be sure they lost no time in putting the goloshes on over their Green Shoes.

"Now then," said Mr. Pim Pim, rubbing his hands together. "I shall take it so that Curly and Floppy, the piggie boys, may each have a bit."

"Oh, no!" laughed Nurse Jane. "I'd have to send over a whole chocolate cake for those piggie boys. And I may do that later. But this slice is for Baby Bunty."

"Oh, Baby Bunty!" chuckled Uncle Wiggily. "Is that little pig of a girl staying at the pig lady's house?"

"For a little while, yes," answered Nurse Jane. "She is visiting there, and I hope Mrs. Twistytail is so busy that she has no time to make a chocolate cake. Baby Bunty is very fond of it, so I am sending her some."

"I'll take it over," kindly offered Uncle Wiggily.

Soon he was on his way, hopping over the fields and through the woods, carrying the piece of chocolate cake in his pocket, for it was cold and the rabbit gentleman didn't want the cake to freeze.

"Oh, how kind you are!" said Baby Bunty, when she saw Uncle Wiggily hopping some one would come to see me."

"Yes, Baby Bunty has been a bit lonely," grunted Mrs. Twistytail. "She wanted me to play tag, but bless her pink nose and yours also, Uncle Wiggily! I have no time to play tag."

"And I'm afraid my rheumatism pains me too much to allow me to do so," said the bunny, apprehensive like and worried.

"Oh, I don't need any one to play tag now," said Baby Bunty with a laugh. "I'll just have a little play party with the piece of chocolate cake Nurse Jane sent me. Look! Uncle Wiggily!" and Baby Bunty, who was always up to some trick, held a rubber ball, with the squirty hole pointed straight at the bunny.

"Oh, don't squeeze it! Don't squirt any water on me!" begged Uncle Wiggily. "If I get damp it will make my rheumatism worse!"

"Don't worry!" laughed Baby Bunty. "There isn't any water in this rubber ball. It's a squirty one all right—but there isn't any water in it now. I may have it'll be some in later! Only I'm going to eat my chocolate cake now."

So Baby Bunty ate the chocolate cake, and Uncle Wiggily sat and talked with Mrs. Twistytail for a while, until it was time for the bunny to hop along if he wished to have any adventures that day.

As Uncle Wiggily was leaving, Baby Bunty slipped something into his coat pocket.

"What is that?" asked Mr. Longears.

"Oh! It isn't Nurse Jane's cake that I'm sending back," laughed the cute little rabbit girl. "For there isn't any of that left—not even the crumbs. I'm just putting my squirty rubber ball, filled with water, in your pocket. The water will make it heavy."

"Bless my pink nose! What for?" asked the rabbit. "Won't the water leak out all over me and make my rheumatism worse?"

"Oh, no!" said Baby Bunty. "I put a tiny piece of cork in the hole, so the water won't squirt out until you press the ball."

"But why should I want to squirt the water at all?" asked Uncle Wiggily.

"Well, the Woolly Wolf or the Furry Fox might chase you," spoke Baby Bunty. "If you don't drive them off by taking out my squirty ball and spraying water on them."

"Thank you! I'll do it," said Uncle Wiggily. He took out the ball and looked at it. The tiny piece of cork in the hole stopped the water from leaking out.

With Baby Bunty's water ball in his pocket Uncle Wiggily hopped out again and away from Mrs. Twistytail's house. The weather was getting colder and it seemed about to snow.

Uncle Wiggily was thinking what fun it would be to go coasting when, all of a sudden, as he was passing a big bush, out popped the Woolly Wolf.

"Now for some ear nibbles!" cried the Wolf.

"Not so!" cried the bunny. "I'll squirt water on you!" Uncle Wiggily pulled out Baby Bunty's ball and squeezed it. But no water squirted out. At first the bunny thought the cork was stuck too tightly in the hole, but a moment later, he knew what the trouble was.

"Ha! Ha!" laughed the Wolf, getting ready to bite the bunny's ears. "You can't squirt water at me—there isn't any in the ball!"

"Yes, there is!" said Uncle Wiggily. "Only it's frozen into ice. And I'll throw this hard round ice ball at you!"

The Wolf was so surprised that he didn't know what to do. He stood there for a moment, looking at the bunny, who was hopping away as fast as he could.

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32  
YEARSUnder One  
Continuous  
ManagementHousehold  
Expenses

can be kept within a certain limit if bills are paid through a Checking Account maintained with the Ogden State Bank. Payment of bills by check promotes economy and an endorsed check is a legal receipt precluding the possibility of bills being presented a second time.

The Ogden State Bank cordially invites the women of Ogden and Weber County to avail themselves of this service.

## OGDEN STATE BANK

Capital and Surplus \$300,000.00

4% INTEREST COMPOUNDED 4%

## Safe Milk for INFANTS and INVALIDS

ASK FOR  
Horlick's Malted Milk  
the Original  
Avoid Imitations  
and SubstitutesFor Infants, Invalids and Growing Children Rich milk, malted grain extract in Powder  
The Original Food-Drink For All Ages No Cooking—Nourishing—Digestible

## when baking

Add a quarter cup of milk to a cup of mashed potatoes, a chile cheese &amp; an egg. Season and beat smooth. Bake ten minutes in muffin tins.

## Bluhill Chile Cheese

at you!" So he hit, hitting the Wolf on the nose.

"Oh, wow!" howled the bad chap, as the frozen ball of water bumped him. "I guess I don't want to nibble any more today!" and away he ran.

Then Uncle Wiggily took Baby Bunty's frozen squirty ball home with him to thaw it out, and so the bunny's ears were saved. And if the fire shovel doesn't take cold when the icicle slides down on it to play with the coal scuttle, I'll tell you next time about Uncle Wiggily playing store.

## YOUR HEALTH

BY DR. R. H. BISHOP.

## CHOOSING YOUR NURSE

If someone dear to you were seriously ill, would you trust that person to the tender mercies of any sort of nurse? Ten to one, you wouldn't if you knew the difference.

The problem, however, to the layman lies in the fact that unless he relies on the tender mercies of any sort of nurse or the patient is taken to a hospital, he does not know how to obtain the right sort of a nurse, one that is competent and reliable.

Most communities have an organization of graduate nurses which is a branch of the state organization. These nurses are not only graduates of good training schools, which are accredited by the state, but are registered by the state after passing examinations before a state nurses' examining board.

These nurses are competent women, skillfully trained to cope with almost any situation.

Physicians can tell of many cases in which death or long sickness has been the result of an indiscreet choice of nurse. The untrained nurse can never fill the shoes of the experienced one.

The registered graduate nurse is a safe bet.

LINGERIE  
Very lovely lingerie is being made of sheer striped materials. Plain bands of colored organdie are used at the top and as shoulder straps.APPLIQUE  
Applique is being used much for trimming on gingham dresses shown for morning wear. For this scraps of colored cotton fabric can be utilized.AIDS FLAVOR  
Add the left-over juice of cherries to cooked apples. The result is a very pleasing flavor.Instant Beauty for Everyone  
Says VIOLA DANA

Just Make This Simple Test

Los Angeles, Cal.—"I am often asked how I keep my complexion so fresh looking," says Viola Dana, the Screen Star. "It's a simple process for anyone to have a smooth, velvety, rosy-white complexion and unwrinkled skin if they will devote just a little time in caring for it."

To have a clear, healthy skin, cleanliness is absolutely necessary. For this purpose I use a good cleansing cream (I like cold cream I have found to be the best). I then bathe my face with cold dry thoroughly and apply Derwillo, a simple toilet preparation.

This marvelous preparation instantly beautifies the complexion and gives anyone a more youthful appearance. You can form no idea what a wonderful effect it has upon the skin until you test it. Here is one side of your face, then look in your mirror and note the difference. You will need no further argument to convince you that there is nothing like it for beautifying purposes.

The instant results it gives is the reason for its popularity with actresses and discriminating women who realize the value of a rosy-white, smooth, clear complexion.

Derwillo is especially recommended for dark, sallow skin, tan, shiny nose, blackheads, coarse pores and numerous other facial blemishes. Many use it in preference to face powders or all other beauty things, as it is more like life. Perspiration does not affect it, therefore it stays on better than face powder, does not rub off on clothing and its use cannot be detected.

It is absolutely harmless even on the most delicate skin and will stimulate or produce a growth of hair. Over one million are now using it. Now that short sleeves are in vogue you will want to beautify your hands and arms. There is nothing like Derwillo for this purpose.

It comes in three shades—pink, white and brunette. If you want a complexion which will attract favorable comment everywhere, just give Derwillo a trial and you are sure to be delighted. Do not accept substitutes then you will not be disappointed.

There is no "just like it" nothing "just as good" "better" or "just like it" "NOT!" Here is a fair, honest proposition by the originators and department stores of this city. Get a bottle of Derwillo from any toilet counter, give it a trial for a few days and if you don't like it take it back and get your money. Could anything be fairer? It is sold by all up-to-date druggists and department stores, including A. H. McIntyre Drug Co.—Ad.



Viola Dana.

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